

LUNCH OR DINNER BUFFET ALL AMERICAN

(\$13.00 per person – Minimum 25 people)

APPETIZER

(Pick 1)

SPINACH AND ARTICHOKE DIP

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips

CHILLED VEGETABLE PLATTER

Carrots, celery, broccoli, cauliflower and ranch dressing

ENTRÉE

(Pick 2)

1/2 LB. BURGERS

Fresh made burgers, grilled to perfection served with lettuce, tomato, onion and a kaiser bun

HOT DOGS

All beef hot dogs with all the fixins

GRILLED CHICKEN SANDWICHES

Fresh grilled chicken breast served with lettuce, tomato and onion on a kaiser bun. Choose between Cajun, Jerk, Lemon Pepper or Traditional seasonings

VEGGIE BURGER

Spicy veggie patty served with lettuce, tomato and onion on a kaiser bun

SALADS & SIDES

(Pick 2)

HOUSE SALAD

Mixed greens, tomato, onions and green peppers, served with your choice of dressing

CAESAR SALAD

Romaine lettuce tossed in Caesar dressing served with parmesan cheese and croutons

HOMEMADE POTATO SALAD
GATOR'S HOMEMADE COLE SLAW
CORN ON THE COB

DESSERT

BROWNIES

(Pick 1)

Moist and chewy chocolate brownies covered in powdered sugar

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes



AROUND THE WORLD

(\$17.00 per person – Minimum 25 people)

APPETIZER

(Pick 1)

SPANOKOPITA FILOS

Feta cheese and spinach in phyllo dough

CHIPS AND SALSA

Fresh tortilla chips served with salsa for dipping

ENTRÉE

(Pick 2)

HAWAIIAN CHICKEN

Grilled chicken tossed in teriyaki, over yellow rice and fresh grilled pineapple

PHILLY CHEESE STEAK AND CHICKEN QUESADILLAS

TURKEY MUFFALATA WRAPS

Spinach and artichoke dip, Swiss cheese, parmesan cheese, tomatoes and grilled turkey

VEGETABLE PASTA

Fresh zucchini, squash and red onion tossed in creamy alfredo sauce and penne pasta

SALADS & SIDES

CAESAR SALAD

(Pick 2)

Romaine lettuce, Parmesan cheese, and croutons with Caesar dressing

THAI CHICKEN SALAD

Grilled chicken breast sautéed in Thai peanut sauce, pineapple, mixed greens and raspberry lime vinaigrette

YELLOW RICE

DESSERT

BROWNIES

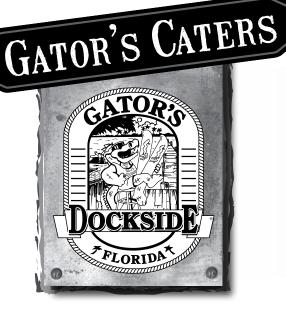
(Pick 1)

Moist and chewy chocolate brownies covered in powdered sugar

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes

PETIT FOURS



RECEPTION BUFFET

(\$18.00 per person – Minimum 25 people)

APPETIZER

CHEESE BOARD

Import and domestic cheeses, chocolates, dried fruit, grapes and crackers

SPINACH DIP

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips

MINI CHICKEN KABOBS

BEEF WELLINGTON

Miniature filet wrapped in phyllo dough and baked to perfection served with horseradish sauce

DESSERT

BROWNIES

Moist and chewy chocolate brownies covered in powdered sugar

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes



Lunch or Dinner Buffet \overline{BBQ}

(\$15.00 per person – Minimum 25 people)

APPETIZER

WINGS

(Pick 1)

Your choice of grilled or buffalo wings with your choice of up to two of your favorite wing sauces. Served with "Gator's Own" bleu cheese or ranch dressing.

SPICY CHICKEN DIP

Chicken breast, cream cheese, jalapeños and shredded cheese served with tortilla chips.

SALADS & SIDES

(Pick 2) **SEA BREEZE SALAD**

Mandarin oranges, dried cranberries, candied pecans and char-grilled chicken breast tossed in low fat Zinfandel dressing placed on top of salad greens and sprinkled with Gorgonzola crumbles.

GATOR'S HOMEMADE COLE SLAW MACARONI AND CHEESE CORN ON THE COB

ENTRÉE

(Pick 2)

PULLED PORK SANDWICHES

Tender, shredded pulled pork drenched in mouth watering BBQ sauce served on a kaiser bun

BBQ RIBS

Prepared daily, char-grilled and basted with "Gator's Own" rib sauce

GATOR'S AWARD-WINNING HOMEMADE CHILI

Made fresh in our kitchen and topped with cheddar cheese, red onions and jalapeños

VEGETABLE PASTA

Fresh zucchini, squash and red onion tossed in creamy alfredo sauce and penne pasta

DESSERT

COBBLER ASSORTMENT

(Pick 1)

Cherry, blackberry, apple and peach

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes



BEVERAGE SERVICE

BEVERAGES (starting from \$1.00 per person)

Coffee

Tea

Pepsi Products

Juice

Bottled Water

CASH / HOSTED BAR

Well Bar Brands \$5.00 per drink
Call Bar Brands \$6.00 per drink
Premium Brands \$7.00 per drink
Domestic Brands \$3.50 per bottle
Imported Brands \$4.50 per bottle
Wine \$4.50 per drink

OPEN / HOSTED BAR (tax and tip not included)

Well Bar Brands \$4 per drink / \$85 per bottle

Call Bar Brands \$5 per drink / \$99 per bottle (Jose Cuervo, Absolut, Bacardi, Jack Daniel's, Tanqueray, Dewar's)

Premium Bar Brands \$6 per drink / \$120 per bottle (Cuervo 1800, Grey Goose, Chivas Regal, Bacardi, Knob Creek)

Domestic Beer \$3 per bottle

(Bud, Bud Light, Miller Lite, Coors Lite)

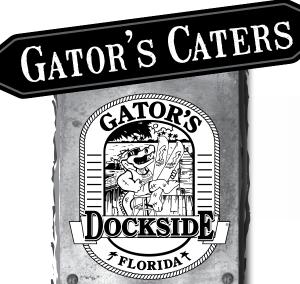
Imported Beer \$4 per bottle (Heineken, Corona, Amstel Light, New Castle)

Wine \$3.50 per glass (Copperidge Cabernet, White Zinfandel, Chardonnay)

Premium Wine (price depends on brand)

OPEN / HOSTED BAR - BY HOUR / PER PERSON

	1 Hour	2 Hours	3 Hours	4 Hours
Well Brands	\$9.50 pp	\$14.50 pp	\$19.50 pp	\$23.50 pp
Call Brands	\$11.50 pp	\$16.50 pp	\$21.50 pp	\$25.50 pp
Premium Brands	\$13.50 pp	\$18.50 pp	\$23.50 pp	\$27.50 pp



\$10 MEAL DEAL

(\$10.00 per person - Minimum 25 people)

All meal deals are custom made and served as individually packed meals complete with side, entrée dessert and a drink.

ENTRÉE

(Pick 1)

WINGS

Your choice of grilled or buffalo wings with your choice of up to two of your favorite wing sauces. Served with "Gator's Own" bleu cheese or ranch dressing

BURGER

Flame-grilled burger on Kaiser roll with lettuce, tomato, onion, pickle chips and cheese

GRILLED CHICKEN BREAST

Grilled chicken breast sandwich with lettuce, tomato, onion, pickle chips and cheese

SALADS & SIDES

COLE SLAW AND CHIPS

Gator's homemade cole slaw and potato chips

DESSERT

BROWNIES

Moist and chewy chocolate brownies covered in powdered sugar

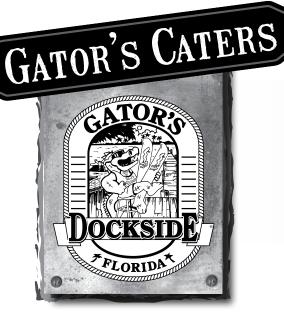
DRINK

(Pick 1)

LEMONADE

ICED TEA

Brewed fresh to order



Lunch or Dinner Buffet **BREAKFAST**

CONTINENTAL BREAKFAST

(\$7.99 per person – Minimum 25 people)

Assorted Danishes, muffins, toast, bagels with cream cheese, doughnuts and box cereal

Fresh fruit selection

Regular and decaf coffee, hot tea, bottled water

CONTINENTAL PLUS

BREAKFAST

(\$9.99 per person – Minimum 25 people)

Assorted Danishes, muffins, toast, bagels with cream cheese, doughnuts and box cereal

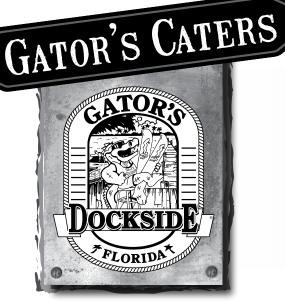
Fresh fruit selection

Scrambled eggs

Bacon and sausage

Pancakes with syrup

Regular and decaf coffee, hot tea, bottled water and assorted juices



LUNCH OR DINNER BUFFET ICE CREAM SUNDAE STATION

ICE CREAM SUNDAE

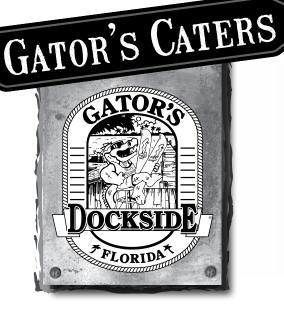
STATION

(\$2.50 per person – Minimum 40 people)

Add an ice cream sundae station to any catering package.

Interactive, custom station includes toppings:

- · chocolate
- · cherries
- nuts
- · marshmallows
- · candies
- · whipped cream
- caramel
- · chocolate syrup



LUNCH OR DINNER RECEPTION PLUS BUFFET

(\$23.00 per person – Minimum 25 people)

APPETIZER

CHEESE BOARD

Import and domestic cheeses, chocolates, dried fruit, grapes and crackers

SPINACH DIP

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips

MINI CHICKEN KABOBS

BEEF WELLINGTON

Miniature filet wrapped in phyllo dough and baked to perfection served with horseradish sauce

COCKTAIL SHRIMP

Ice cold cocktail shrimp served with cocktail sauce and fresh lemon

FRUIT SKEWERS

Variety of fresh fruit cut and skewered in our kitchen

DESSERT

TIRAMISU

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes

PETIT FOURS



Lunch or Dinner Buffet SURF 'N TURF

(\$19.00 per person – Minimum 25 people)

APPETIZER

(Pick 1) Shrimp Cocktail

lce cold shrimp with cocktail sauce and lemon

CHEESE BOARD

Import and domestic cheeses, chocolates, dried fruit, grapes and crackers

ENTRÉE

MAHI OVER RICE

(Pick 2)

Mahi grilled to perfection and seasoned with your choice of Cajun, jerk, lemon pepper or salt and pepper, served on a bed of rice

GRILLED SHRIMP OVER RICE

Skewered shrimp grilled to perfection served over yellow rice

POT ROAST WITH MASHED POTATOES

Tender pot roast drenched in brown gravy served over mashed red potatoes

VEGETABLE PASTA

Fresh zucchini, squash and red onion tossed in creamy alfredo sauce and penne pasta

SALADS & SIDES

(Pick 2)

(Pick 1)

ZUCCHINI AND YELLOW SQUASH

Fresh vegetables cut and seasoned to perfection

LOADED MASHED POTATO

Cheddar cheese, bacon and scallions melted over mashed potatoes

FRUIT SALAD

Variety of fresh fruit

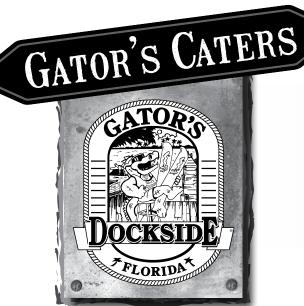
WEDGE SALAD

Quarter head of iceberg lettuce, bacon, tomatoes and Asiago dressing

DESSERT

PETIT FOURS

TIRAMISU



Lunch or Dinner Buffet THE TAILGATOR

(\$11.00 per person – Minimum 25 people)

APPETIZER

(Pick 1)

TAILGATE CHIPS

Fresh fried potato chips served with blue cheese, cheddar cheese, bacon and tomato

SPINACH DIP AND CHIPS

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips

SALADS & SIDES

(Pick 2)

POTATO SALAD

PASTA SALAD

GATOR'S HOMEMADE COLE SLAW

BAKED BEANS

ENTRÉE

(Pick 2)

WINGS OR CHICKEN NUGGETS

Your choice of grilled or buffalo wings (or nuggets) with your choice of up to two of your favorite wing sauces. Served with "Gator's Own" bleu cheese or ranch dressing

PULLED PORK

Tender, shredded pulled pork drenched in mouth watering BBQ sauce served on a kaiser bun

1/2 LB. HAMBURGERS

Fresh made burgers, grilled to perfection served with lettuce, tomato, onion and a kaiser bun

CHICKEN / PHILLY CHEESE STEAK SANDWICHES

Fresh chicken or ribeye steak grilled and smothered in sauteed onions and American cheese served on a toasted hoagie bun

DESSERT

BROWNIES

(Pick 1)

Moist and chewy chocolate brownies covered in powdered sugar

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes.



Lunch or Dinner Buffet VIVA ITALIA

(\$14.00 per person – Minimum 25 people)

APPETIZER

(Pick 1)

MEATBALLS

Marinated in your choice of honey BBQ or alfredo sauce

ANTIPASTO SKEWER

Marinated mozzarella balls, cherry tomatoes, onion and peppers

ENTRÉE

(Pick 2)

BAKED PENNE PASTA WITH ALFREDO OR MARINARA SAUCE

SHRIMP PASTA WITH CREAM SAUCE

Sauteed shrimp and garlic tossed in alfredo sauce and served over penne pasta

CHICKEN ALFREDO

Sauteed chicken and garlic tossed in alfredo sauce and served over penne pasta

BROCCOLI ALFREDO

Fresh steamed broccoli tossed in alfredo sauce and served over penne pasta

SALADS & SIDES

(Pick 2)

SPINACH SALAD

Mushrooms, bacon, hardboiled egg, sautéed onions with homemade ranch dressing

THREE BEAN SALAD

STEAMED VEGETABLE MEDLEY

Fresh zucchini, yellow squash and red onions

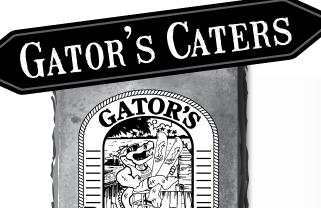
DESSERT

TIRAMISU

(Pick 1)

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes



WINGS & THINGS SPECIALS

GATOR'S DOCKSIDE

WINGS

Your choice of grilled or buffalo wings with your choice of up to four of your favorite wing sauces. Served with "Gator's Own" bleu cheese or ranch dressing.

QUANTITY	PRICE
100	\$65.99
200	\$113.99
300	\$153.99
400	\$194.99
500	\$219.99

WINGERS

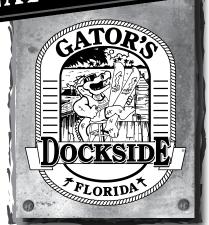
Chicken tenders tossed in your favorite wing sauce. Served with "Gator's Own" bleu cheese or ranch dressing.

QUANTITY	PRICE
1 Dozen	\$19.99
2 Dozen	\$38.99
3 Dozen	\$56.99
4 Dozen	\$74.99

WING SAUCES

Caribbean Jerk Medium BBQ
Chipotle Honey BBQ Mild BBQ
Honey Garlic Scooter
Honey Mustard Suicide
"Gator's Own" Hot Teriyaki
Hot Garlic Thai Peanut
Hot Teriyaki Traditional
Lemon Pepper





Box Lunches

(Minimum 10 people)

All box lunches are custom made and served as individually packed meals complete with chips and a cookie.

DELI SANDWICHES

(\$7.25 per person)

TURKEY RUBEN

Fresh deli turkey cooked with sauerkraut, Swiss cheese and thousand island sauce served on a pretzel roll

BLT ON CIABATTA BREAD

Bacon, lettuce and tomato served on a delicious pretzel roll

CLUB

Turkey, ham, Swiss and American cheese stacked on wheat bread with lettuce, tomato and bacon

HAM & CHEESE

Fresh cut deli ham with American cheese served on a hoagie bun

WRAP SANDWICHES

(\$8.25 per person)

CHIPOTLE SHRIMP BLT

Fried shrimp with bacon, lettuce and tomato and chipotle mayonnaise

TURKEY BACON RANCH

Sliced turkey breast, applewood bacon, lettuce, tomato and Gator's homemade ranch dressing

BUFFALO CHICKEN

Fried chicken fingers tossed in your favorite wing sauce with lettuce and "Gator's Own" bleu cheese dressing

VEGGIE

Fresh lettuce, tomato, onion and green peppers with Gator's homemade ranch dressing

(\$8.75 per person)
Your choice of dressing.

ENTRÉE SALADS

COBB SALAD

Diced chicken over mozzarella and cheddar cheese, eggs, tomato, bacon and onions on a bed of mixed greens

HOUSE SALAD

Mixed greens, tomato, onions and green peppers, served with your choice of dressing

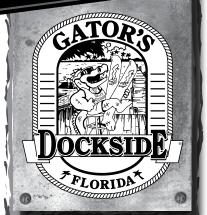
CAESAR SALAD

Romaine lettuce tossed in Caesar dressing served with Parmesan cheese and croutons

SEA BREEZE SALAD

Mandarin oranges, dried cranberries, candied pecans and char-grilled chicken breast tossed in low fat zinfandel dressing placed on top of salad greens and sprinkled with gorgonzola crumbles

GATOR'S CATERS



PARTY PLATTERS

APPETIZER

FRESH FRUIT PLATTER

Fresh cut strawberries, cantaloupe, honey dew, pineapple and red grapes (serves 16-24) \$49.99

CHILLED VEGETABLE PLATTER

Carrots, celery, broccoli, cauliflower and ranch dressing (serves 16-24) \$36.99

COCKTAIL SHRIMP

Ice cold shrimp served with lemon and cocktail sauce (serves 15-20) \$59.99

TAILGATE CHIPS PLATTER

Fresh fried potato chips served with blue cheese, cheddar cheese, bacon and tomato (serves 16-20) \$29.99

CHIPS AND SALSA PLATTER

Fresh tortilla chips served with salsa for dipping (serves 8-12) \$17.99

SPINACH AND ARTICHOKE DIP PLATTER

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips (serves 12-16) \$32.99

QUESADILLA PLATTER

Your choice of five chicken, spinach or Philly quesadillas served with fresh made salsa (serves 14-16) \$39.99

PARTY PLATTER

CHICKEN FINGER PLATTER

Chicken tenders breaded and fried, served with your favorite wing sauce (24 pieces) \$43.99

CHICKEN WING PLATTER

Your choice of grilled or buffalo wings with your choice of up to four of your favorite wing sauces. Served with "Gator's Own" bleu cheese or ranch dressing (100 pieces) \$75.99

CHICKEN NUGGET PLATTER

Chicken nuggets fried and tossed in your favorite sauce. Served with "Gator's Own" bleu cheese or ranch dressing (60 pieces) \$39.99

SALAD

COBB SALAD

Diced chicken over mozzarella and cheddar cheese, eggs, tomato, bacon and onions on a bed of mixed greens (serves 6-8) \$32.99

HOUSE SALAD

Mixed greens, tomato, onions and green peppers, served with your choice of dressing (serves 6-8) \$19.99

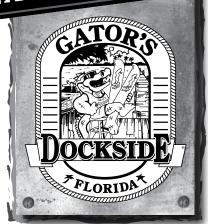
CAESAR SALAD

Romaine lettuce tossed in Caesar dressing served with parmesan cheese and croutons (serves 6-8) \$18.99

SEA BREEZE SALAD

Mandarin oranges, dried cranberries, candied pecans and chargrilled chicken breast tossed in low fat zinfandel dressing placed on top of salad greens and sprinkled with gorgonzola crumbles. (serves 6-8) \$32.99





PARTY PLATTERS

ENTRÉE

BBQ RIBS PLATTER

Fall-off-the-bone ribs marinated and cooked in sweet BBQ sauce (serves 8-10) \$56.99

HAWAIIAN CHICKEN

Grilled chicken tossed in teriyaki, over yellow rice and fresh grilled pineapple (serves 6) \$39.99

MAHI OVER RICE

Mahi grilled to perfection and seasoned with your choice of Cajun, jerk, lemon pepper or salt and pepper, served on a bed of rice (serves 6) \$38.99

DESSERT

CHOCOLATE CHIP BROWNIE PLATTER

Moist and chewy chocolate brownies covered in powdered sugar (serves 24+) \$34.99

APPLE CRISP

Warm cinnamon apples, granola crunch, whipped cream and caramel (serves 14-16) \$34.99

MINI GOURMET CHEESECAKES

Variety of mini cheesecakes (serves 16-20) \$39.99

SANDWICHES

GOURMET SLIDER PLATTER

Assorted turkey and ham sandwiches topped with lettuce and American cheese (24 sandwiches) \$34.99

MINI CHEESEBURGER PLATTER

A half pound of homemade burger made into 4 minis, topped with American cheese and shredded lettuce (24 burgers) \$36.99

CLUB SANDWICH PLATTER

Club sandwiches served with ham turkey, lettuce, tomato, onion and bacon on toasted wheat bread, sliced in half (8 sandwiches) \$34.99

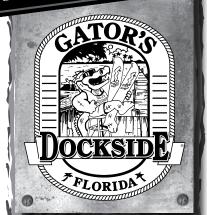
TURKEY WRAP PLATTER

Wraps stuffed with turkey, lettuce, tomato, bacon and ranch dressing rolled and sliced in half (8 sandwiches) \$38.99

PHILLY CHEESE WRAP PLATTER

Your choice of chicken or steak with sautéed onions and white American cheese rolled and sliced in half (8 sandwiches) \$42.99

GATOR'S CATERS



PARTY PLATTERS

APPETIZER

FRESH FRUIT PLATTER

Fresh cut strawberries, cantaloupe, honey dew, pineapple and red grapes (serves 16-24) \$49.99

CHILLED VEGETABLE PLATTER

Carrots, celery, broccoli, cauliflower and ranch dressing (serves 16-24) \$36.99

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Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips (serves 12-16) \$32.99

QUESADILLA PLATTER

Your choice of five chicken, spinach or Philly quesadillas served with fresh made Pico salsa (serves 14-16). \$39.99

PARTY PLATTER

CHICKEN FINGER PLATTER

Chicken tenders breaded and fried, served with your favorite wing sauce. (24 pieces) \$43.99

CHICKEN WING PLATTER

Your choice of grilled or buffalo wings with your choice of up to four of your favorite wing sauces. Served with "Gator's Own" bleu cheese or ranch dressing. (100 pieces) \$75.99

CHICKEN NUGGET PLATTER

Chicken nuggets fried and tossed in your favorite sauce. Served with "Gator's Own" bleu cheese or ranch dressing. (60 pieces) \$39.99

SALAD

COBB SALAD

Diced chicken over mozzarella and cheddar cheese, eggs, tomato, bacon and onions on a bed of mixed greens (serves 6-8) \$32.99

HOUSE SALAD

Mixed greens, tomato, onions and green peppers, served with your choice of dressing (serves 6-8) \$19.99

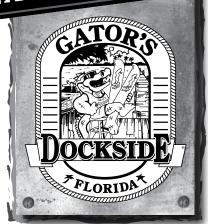
CAESAR SALAD

Romaine lettuce tossed in Caesar dressing served with parmesan cheese and croutons (serves 6-8) \$18.99

SEA BREEZE SALAD

Mandarin oranges, dried cranberries, candied pecans and chargrilled chicken breast tossed in low fat zinfandel dressing placed on top of salad greens and sprinkled with gorgonzola crumbles. (serves 6-8) \$32.99





PARTY PLATTERS

ENTRÉE

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DESSERT

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SANDWICHES

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